



# Jellied Strawberry Shortcake

## Ingredients

3-1/2 cups (875 mL) white grape juice or white cranberry juice  
 2 envelopes unflavoured gelatin  
 1-1/4 cups (300 mL) all-purpose flour  
 1-1/2 tsp (7 mL) baking powder  
 1/2 tsp (2 mL) salt  
 1/3 cup (75 mL) soft butter  
 2/3 cup (150 mL) granulated sugar  
 1 egg  
 1/2 tsp (2 mL) vanilla  
 3/4 cup (175 mL) 2% milk  
 2-1/2 cups (625 mL) frozen MOOV™ Sliced Strawberries, Formata® 600 g  
 Whipped cream, for garnish (optional)

Baking time :  
 30 minutes  
 Refrigeration time :  
 4 hours

Product: Moov Sliced Strawberries, Formata® 600 g  
 Productcode: 01101  
 Type: Classic fruits

Preservation :  
 Keep frozen at 0°F or -18°C or below. Take out desired amount and return any product not used immediately to freezer. Do not thaw.  
 Preparation :  
 Thaw product at room temperature. Use any way you prefer fruit incorporated in your favourite recipe.

## Steps

Prepare gelatin layer: Pour juice into a medium saucepan, sprinkle with gelatin and let stand for 1 minute. Place over medium heat and warm, stirring, for about 2 minutes until gelatin dissolves completely. Remove from heat; pour into a large glass bowl. Refrigerate for 1 to 2 hours, until just starting to gel.

Meanwhile, prepare cake: In a medium bowl, mix together flour, baking powder and salt; set aside.

In a large bowl, with an electric mixer, cream together butter and sugar, until light and fluffy. Beat in egg and vanilla until well combined.

Add flour mixture, alternating with milk; mix until smooth. Pour into a 9-inch (23 cm) round cake pan lined with a circle of waxed paper cut to fit in the bottom (see tip below). Bake in a 350°F (180°C) oven for 25 to 30 minutes or until cake tester inserted in the centre comes out clean.

Let cake cool in pan on cooling rack for 10 minutes. Run a knife around the edge to release; invert cake onto rack, remove waxed paper. Let cool completely. Trim cake to fit snugly into an 8-inch (20 cm) springform pan. Remove partially set gelatin mixture from fridge and stir to loosen. Stir in sliced strawberries. Pour over cake and smooth top. Refrigerate for 2 to 3 hours or until set completely. Cover with plastic wrap for longer storage. (May be made a day ahead).

To serve, remove outer ring from pan (leave on base). Place on large serving plate. Garnish outer edge with whipped cream (use piping bag if desired), or add dollops to top and additional slice of strawberry.

To serve, remove outer ring from pan (leave on base). Place on large serving plate. Garnish outer edge with whipped cream (use piping bag if desired), or add dollops to top and additional slice of strawberry.

TIPS: To cut a circle of waxed paper: Place pan on a piece of waxed paper and use a pen to trace the outside edge. Cut out slightly smaller and lay flat in bottom of the pan.

TIPS: Measure strawberries while frozen, then place on a plate lined with paper towel to absorb the moisture as they thaw. Blot gently with paper towel before using.

VARIATIONS: Use cranberry juice cocktail in place of white grape juice.

VARIATIONS: If for some reason the gelatin mixture becomes too set, you can melt it slightly in the microwave on medium setting. Chill again if needed to get the proper consistency.

VARIATIONS: This cake can also be used for traditional Strawberry Shortcake. Thaw strawberries and mix with a little sugar. Spoon berries over sliced of cake and top with a dollop of fresh whipped cream or low-fat whipped topping.

VARIATIONS: In a hurry? Instead of making the cake from scratch, purchase a baked flan cake and trim to snugly fit the bottom of the springform pan.